Global Agriculture Information Network

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Thailand

Livestock and Products

Thai Government Wants to Inspect U.S. Meat

Packers and Processors

2002

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Report Highlights:

The Thai Government is reportedly ending its informal waiver of the 2000 requirement that all meat facilities in exporting countries be inspected by Thai officials.

Summary

On October 25, 2000, the Disease Control Division, Department of Livestock Development, announced their guidelines for the importation of meat and its by-products (including offals).

Under these regulations, the DLD required that: 1) any importer must have a DLD-approved cold storage facility, of which the quality is subject to determined standards; and 2) all imported meat and meat by-products coming into Thailand must be delivered from DLD-approved slaughterhouses, which may also be subject to annual inspection by DLD veterinarians. The focus of the meat plant inspections would be the disease control and surveillance system, epidemic status, anti-mortem transportation, slaughtering process and meat inspection, post-mortem transportation to export port, and laboratory tests. Although the DLD claimed that the action was aimed at preventing any exotic disease contact and protecting domestic consumers, the actual motives may be more related to efforts to protect domestic producers as tariffs on meat and meat by-products fall to lower levels in the future.

Despite indicating in the announcement that the effective date would begin January 1, 2000, the DLD issued a grace period of one year for all meat imports during 2001, as they needed to work out the details and specific requirements of this plant inspection program. The DLD again waived this requirement in 2002. However, FAS/BKK understands that the informal waiver may not continue into 2003.

For more information see TH2103.